

# COACH · HOUSE

MODERN KITCHEN & BAR

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## DINNER SAMPLE MENU

Welcome to The Coach House at Middleton Lodge.

Inspired by our walled gardens, our chefs work closely with our gardening team to bring food from the estate to your plate. When we can't grow it here, we work closely with local producers to bring you a taste of the North, with an emphasis on seasonal dishes packed full of flavour. Whether you're celebrating something special, or simply fancy treating yourselves, we hope you have a wonderful meal here with us.

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### BAR SNACKS

homemade focaccia bread <sup>(vg)</sup> - £4.5

*Lovesome Hill cold pressed rapeseed oil & fig leaf balsamic* <sup>(vg / gf)</sup> • *lovage butter* <sup>(gf / v)</sup>

Gordal olives <sup>(gf / vg)</sup> - £6 • padron peppers, celery salt <sup>(vg / gf)</sup> - £7 • marinated anchovies <sup>(df / gf)</sup> - £6

crispy potato skins, black garlic mayonnaise <sup>(df / gf)</sup> - £6 • spiced chorizo <sup>(df / gf)</sup> - £8

pork crackling, apple purée <sup>(df / gf)</sup> - £6 • smoked almonds <sup>(gf / vg)</sup> - £6 • roast garlic hummus, citrus, seed cracker <sup>(gf / vg)</sup> - £6

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### STARTERS

GARDEN

buratta, fig leaf oil, fig chutney, candied walnuts <sup>(gf / v)</sup> - £14

spiced courgette soup, black olive crumb, Doddington aged cheddar straw <sup>(gf / vg available)</sup> - £10

confit garden Pink Fir potatoes, crisps, onion jam, pickled shallot, rouille, gremolata <sup>(gf / vg)</sup> - £13

LAND & SEA

Harperley Farm house cured charcuterie, pickled fennel, remoulade, beef fat sourdough <sup>(df) (gf available)</sup> - £16

Cornish Blue Fin tuna carpaccio, olive brine, garden tomato & corn salsa, focaccia crouton <sup>(df) (gf available)</sup> - £16

Harperley Farm organic beef hash, pickled red cabbage, green chilli, buttermilk <sup>(df available) (gf)</sup> - £15

## M A I N S

### G A R D E N

beetroot risotto, roasted beetroot & radish, smoked almond, goats curd, cherry blossom <sup>(gf / v)</sup> (vg available) - £23

aubergine schnitzel, baba ghanoush, BBQ brassicas, cucumber, mint pickle <sup>(gf / vg)</sup> - £23

### L A N D & S E A

Yorkshire chicken, Hasselback potatoes, red cabbage purée, spiced raw slaw, blackberry <sup>(gf)</sup> (df available) - £28

beef ragu, homemade tagliatelle, roast garlic aioli, gremolata, shaved aged cheddar - £28

Chalk Stream trout, Pink Fir Waldorf salad, fish bone sauce, walnut ketchup <sup>(gf)</sup> - £32

rare breed pork loin, BBQ courgette & aubergine, broad bean hummus,  
aubergine purée, horseradish oil <sup>(gf)</sup> (df available) - £30

seared lamb rump, garden vegetable tagine, harissa yoghurt, apricot pickle - £36

grilled Waterford Farm steak with dressed leaves, confit tomato and triple cooked chips <sup>(df / gf)</sup>

8oz flat iron - £29 • 10oz sirloin - £42 • 8oz fillet - £52

### T O S H A R E

32oz Limousin Côte de Boeuf - £95

### S A U C E S

peppercorn <sup>(gf)</sup> - £4.5 • garlic aioli <sup>(v / gf)</sup> - £4.5 • lovage butter <sup>(gf / v)</sup> - £4.5 • chermoula <sup>(gf / vg)</sup> - £4.5

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## A L I T T L E E X T R A O N T H E S I D E

triple cooked chips <sup>(vg / gf)</sup> - £6.5 • charred runner beans, pickled red onion, feta <sup>(vg available)</sup> (v / gf) - £6.5

skin on fries, chilli salt <sup>(vg / gf)</sup> - £6.5 • tomato, garden herb & balsamic salad <sup>(gf / vg)</sup> - £6.5

garden herb glazed new potatoes <sup>(gf)</sup> (vg available) - £6.5 • braised red cabbage <sup>(vg / gf)</sup> - £6.5

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## A N D F O R A F T E R S

apple tarte fine, clotted cream, salted caramel sauce - £10

blackberry summer pudding, yoghurt gelato, pickled blackberry - £10

gooseberry & lemon verbena panna cotta, elderflower, almond crumb <sup>(gf / vg)</sup> - £9

British cheeses, Coach House bread & cracker, pickled vegetables, gooseberry chutney, sourdough cracker <sup>(gf available)</sup> - £22

Town Crier • Harrogate Blue • Yoredale • Doddington • Long Swales

### A F F O G A T O

Lontons double espresso, biscotti, homemade gelato - £8

matcha • vanilla

### E S T A T E & G A R D E N I N S P I R E D G E L A T O & S O R B E T

verbena, apricot, dahlia pinnata with ricciarelli Tuscan cookies <sup>(gf)</sup> - £8.5

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GF - GLUTEN FREE • DF - DAIRY FREE • V - VEGETARIAN • VG - VEGAN

NOT ALL OF OUR INGREDIENTS ARE LISTED SO PLEASE LET THE  
TEAM KNOW ABOUT ANY DIETARY REQUIREMENTS & ALLERGENS

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